

Touchless automation



FREQUENTLY ASKED QUESTIONS (FAQs)

WHY SHOULD I SWITCH FROM TRADITIONAL THERMOFORMING SYSTEMS?

CRYOVAC[®] brand automated vacuum packaging systems are a perfect combination of equipment and materials. They offer a flexible and more sustainable alternative to traditional thermoforming processes and because the materials are not treated with heat, their barrier and antifog properties remain uncompromised. Using intelligent automation, the systems use less packaging material, require fewer operator interventions, and deliver a faster and more consistent throughput. Packaging automation can help bring predictability back to meat and fresh protein processing, giving you greater flexibility with systems that are tailored to your operations.

WHAT IS TOUCHLESS AUTOMATION?

Touchless automation reduces the requirement for manual touchpoints, making packaging equipment easier to integrate, easier to operate, more ergonomic and safer for your employees. By reducing the number of manual touchpoints during processing and using smart technology to automate tasks and streamline packaging processes – it enhances food safety and provides a consistent and reliable solution for processors to adapt to changing market conditions and labour fluctuations.

WHAT ARE THE KEY BENEFITS OF TOUCHLESS AUTOMATION?

Touchless automation will improve packaging speeds and eliminate errors caused by repetitive manual packaging processes. It is this speed and consistency that creates predictability, allowing you to better plan and allocate your input, as well as predict your output, on any given day. It enhances food safety by reducing the risk of the spread of pathogens and bacteria and will also deliver greater packaging consistency and accuracy to minimise material and energy usage and waste. Our CRYOVAC[®] brand automated vacuum packaging systems allow us to create full-line, custom automation solutions built specifically for your distinct needs.

WILL IT TAKE LOTS OF TIME AND COST TO MAKE THE SWITCH TO TOUCHLESS AUTOMATION?

One of the key benefits of modular automated systems is that they can be easily integrated into existing packaging lines, so that automation can be synchronised, allowing changes to be made quickly and efficiently. Equipment options also enable a seamless switch between hard and soft vacuum flows, meaning vacuum sensitive and non-sensitive products can be packaged on the same line. The efficiencies that touchless automation delivers by reducing energy consumption, wastage and reducing labour costs will also generate long-term cost savings for your business.

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FREQUENTLY ASKED QUESTIONS

CRYOVAC[®]
BRAND FOOD PACKAGING

WHICH FOODS CAN I PACKAGE USING TOUCHLESS AUTOMATION?

Our CRYOVAC[®] brand automated vacuum packaging systems are designed for all fresh meat and proteins, as well as smoked and processed meats, cheese and fish.

WHAT HAPPENS IF I NEED TO CHANGE THE PACKAGING FOR MY PRODUCTS?

CRYOVAC[®] brand automated vacuum packaging systems are designed for use with all CRYOVAC[®] brand packaging including bags, films, and roll stocks engineered to protect freshness, flavour, and product quality. CRYOVAC[®] brand packaging materials also offer a wide range of functional features that include easy-opening, cook-in, active barrier and bone-guard.

HOW CAN TOUCHLESS AUTOMATION HELP REDUCE OUR ENVIRONMENTAL IMPACT?

There are numerous sustainability benefits to touchless automation. For example, the CRYOVAC[®] brand VS2X and VS9X utilise an UltraSeal[®] sealing system, meaning water is not required to cool the sealing bar. This system also optimises temperature control to reduce energy consumption. Electrical interfaces that enable vacuum pumps to be controlled remotely and automatic power saving facilities also minimise energy consumption. Touchless automation systems are designed to create optimal positioning of meat during packaging, helping to achieve more consistent skin-tight vacuum wrapping to minimise packaging material usage and wastage and they can be synchronised with any in- and outfeed equipment. CRYOVAC[®] brand packaging, designed for use with these systems, offers further sustainability benefits such as being recycle-ready or made with recycled content.

ARE SHRINK PACKAGING SOLUTIONS AS DURABLE AS THERMOFORMING?

Shrink packaging has been specifically developed to protect food integrity. As heat is applied during the shrink vacuum packaging process, the shrink bag closely wraps around the food product, which is then heat sealed to create a protective barrier. While thermoforming packaging uses a similar process – heating causes the packaging material to become thinner. With shrink bags, the material becomes thicker, which is why CRYOVAC[®] brand shrink packaging is stronger and more durable than traditional thermoformable packaging.

WILL SHRINK PACKAGING OFFER THE SAME PERFORMANCE AS THERMOFORMING?

Shrink packaging solutions offer improved performance compared to widely used thermoformable packaging. The protective shrink barrier enhances food safety to reduce wastage. CRYOVAC[®] brand shrink bag systems are compatible with a range of different bag sizes, enabling more seamless switching and minimal downtime during changeovers. Shrink packaging systems can also package at speeds of 30 products per minute, compared to 16 per minute on similar thermoforming lines. CRYOVAC[®] brand shrink bag solutions also use 50% less plastic than thermoformable packaging alternatives.

WHAT ELSE DOES SHRINK PACKAGING DELIVER?

CRYOVAC[®] brand shrink bag systems offer a hermetic packaging solution without a modified atmosphere. In the current climate, where the supply and cost of gas is of growing concern for businesses, vacuum shrink solutions offer a more cost effective and sustainable alternative. With overlap seal functionality, the CRYOVAC[®] shrink bags also perform well when products are placed on top of each other.



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